



## ARGENTIERA 2004

### BOLGHERI DOC SUPERIORE

Argentiera Bolgheri DOC Superiore draws its strength and originality from the magnificent land from where it was born. The grapes come from the winery's most suitable vineyards of Merlot, Cabernet Sauvignon, and Cabernet Franc. This is a wine with a rich and silky taste. A long maturation in French oak barrels, the refined structure and the unique terroir of Argentiera make this wine one of the greatest expressions in the Bolgheri area.

### COMPOSITION

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Cabernet Sauvignon 40% Merlot 40% Cabernet Franc 20%

### VINIFICATION

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The grapes are harvested and selected by hand, coming from the most suitable parcels of the winery which are located between 180 and 200 m.a.s.l. The integral berries fall into the tanks by the use of gravity and undergo vinification divided by variety. Fermentation and maceration take place in stainless steel tanks for about 25/30 days at controlled temperatures not exceeding 28/30° C. The wine is then transferred to 50% new 225-liter French oak barrique where the malolactic fermentation is completed. After 14 months of aging in barrique, the wine is assembled and prepared for bottling. It rests in the bottle for about a year.

## TERROIR

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Altitude:	180/200 M. ASL
Vineyard exposure:	SUD-OVEST
Plant density:	7500 PLANTS/HA
Yield per hectare:	60 QA/HA

## CLIMATE

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After a rainy autumn followed by a winter with fairly low average temperatures, the development of vegetation in 2004 was delayed compared to previous years carrying into the veraison and maturation phases. Argentiera's vineyards took reprieve from the constant ventilation of the sea and their altitude above the plains of Bolgheri. The season progressed in such a way that the grapes were able to excel until the end of October. Harvest was delayed by a few weeks until the grapes were able to reach an optimal qualitative and quantitative state.